

**Claims**

1. Food product fermented with one or more lactic acid bacteria, comprising 4-10 wt.% soy protein, characterised in that the food product comprises at least 0.2 wt.% hydrolysed protein.
2. Food product according to claim 1, wherein the food product comprises at least 0.5 wt.% hydrolysed protein.
3. Food product according to claim 2, wherein the food product comprises at least 1.5 wt.% hydrolysed protein.
4. Food product according to claim 3, wherein the food product is fermented with *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.
5. Food product according to any of claims 1 to 4, wherein the hydrolysed protein is hydrolysed soy protein.
6. Food product according to any of claims 1-5, wherein the food product comprises 0.2-10 wt.% oil and/or fat.
7. Food product according to claims 6, comprising 0.5-2 wt.% oil and/or fat.
8. Food product according to any of claims 1 to 7, wherein the food product has a Stevens value of 50 to 300 g.
9. Food product according to any of claims 1 to 8, having a viscosity of 10000 to 800000 mPa.s.

10. Food product according to any of claims 1 to 9, wherein the food product comprises 0.1-3 wt.% milk protein.
11. Process for the preparation of a fermented food product, wherein a starting material comprising soy protein is fermented with one or more lactic acid bacteria, characterised in that 40 wt.% or more relative to the total amount of soy protein is hydrolysed soy protein.
12. Process according to claim 11, wherein the starting material comprises a mixture of non-hydrolysed soy protein and hydrolysed soy protein.
13. Process according to claim 12, wherein the mixture comprises 50-95 wt.% of hydrolysed soy protein relative to the total amount of soy protein.
14. Process according to claim 12 or 13, wherein the mixture is prepared from hydrolysed soy protein isolate and non-hydrolysed soy protein isolate.